

Malabar Prawn Curry Recipe

Ingredients:

- Prawns – 400 gms, shelled, deveined, tails intact
- Coconut Milk – 1 1/2 cups,
- Cherry Tomatoes – 4 to 6, halved
- Coconut Cream – 1/3 cup
- Lime Juice – 2 to 3 tsp
- Coriander Leaves – few, chopped
- Green Chillies – 2, slit
- Curry Leaves – few
- Sambar Onions – 3, julienned
- Ginger – 1/4 inch piece, finely sliced
- Garlic – 2 cloves, finely sliced
- Turmeric Powder – 1/4 tsp
- Red Chilli Powder – 1/4 tsp
- Coriander Powder – 1/4 tsp
- Salt as per taste
- Oil – 2 tsp
- Mustard Seeds – 1/4 tsp

For the marinade:

- Turmeric Powder – 1/4 tsp
- Red Chilli Powder – 1/4 tsp
- Salt – 1/4 tsp
- Oil – 1 tsp



Method:

- Combine all the marinade ingredients in a bowl.
- Add the prawns and mix well until evenly coated.
- Cover and keep the bowl in the fridge till required.
- Heat oil in a pan.
- Fry the mustard seeds for 30 seconds.
- Add the green chillies, curry leaves, sambar onions, ginger and garlic.
- Saute for 2 to 3 minutes.
- Add the turmeric powder, red chilli powder, coriander powder and salt.
- Stir and fry well.
- Add little water and mix well.
- Add the coconut milk and stir.
- Reduce flame to low and simmer till the curry is semi-thick.
- Add the tomatoes and cook for 5 to 6 minutes.
- Stir well.
- Add the prawns and coconut cream.
- Gently stir till all ingredients are well combined.
- Cook till the prawns are done and curled up.
- Add lime juice and garnish with coriander leaves.
- Serve hot with rice.